

sweet & ness light ning

3

Gido
Amagakure



sweetness & lightning

3



Gido Amagakure

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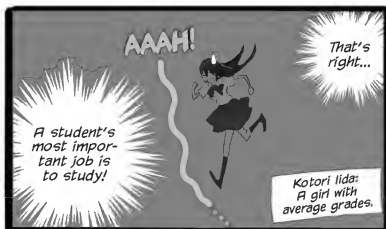






F-Finals?!

Because
it's almost
time for
finals!



AAAH!

*That's
right...*

*A student's
most impor-
tant job is
to study!*

*Kotori Iida:
A girl with
average grades.*



Study
hard,
okay?

Th...

*That's
right...*

Uh
huh...

Huh?

*How
about next
Thursday?*

*There's
only one week
until Finals,
and testing
is a week
long.*

*Of
course he'd
refuse...*

HAPPY

Huh?

Wow, that's really fast.

Hosaka-sensei already finished his test problems.

Did you hear?

Sigh...

文学準備

Sign: Literature Prep Room

We don't really have this much energy either.

Since none of the teams are practicing, I don't feel like doing anything.

Ha-haha

I know they have tests and all...

You guys look like you're having fun.

おはよう

I'm actually just getting started.

Heh heh heh

You haven't finished yet, right, Inuzuka-sensei?

Sure, sure. Just a sec.

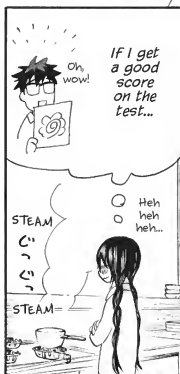
たっ
RUSTLE

たっ
RUSTLE

There's a part we don't understand. Can we ask you some questions?

Sensei!

たっ
SLIDE



Note: 6 Days until the Tests



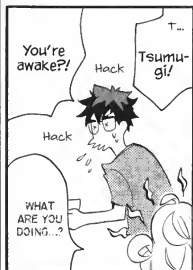


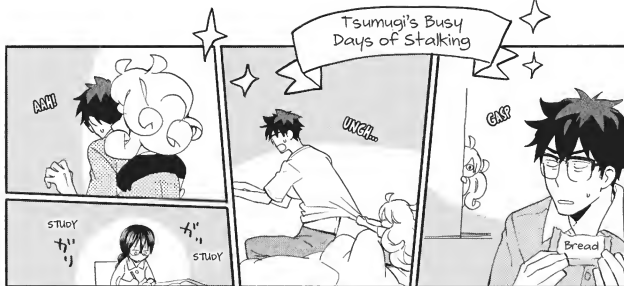
That's right.

Oh.

Maybe I'll eat something.









Excuse me!

数学準備室

Sign: Math Prep Room

What do I do? I hope he doesn't think I'm pushy!

Oh, wow! I'm actually here!

Okay.

Just give me a second.

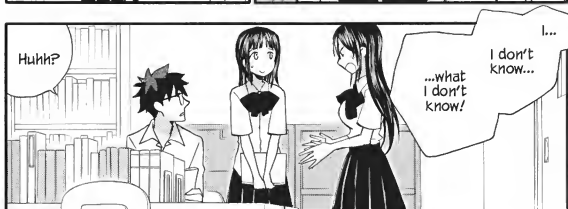
I'd like some help with one of these questions.

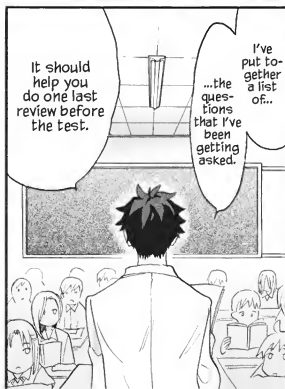
And what about you, Iida-san?

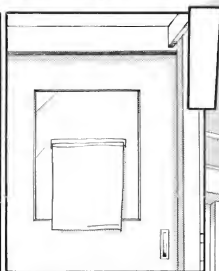
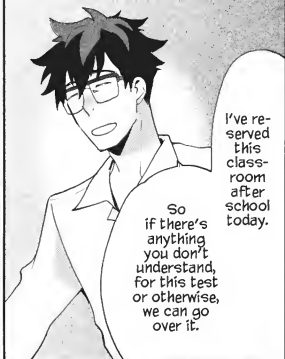
What is it you don't know?

It's not strange at all for a student to ask her teacher questions.

It's okay, right? She said everyone does it.



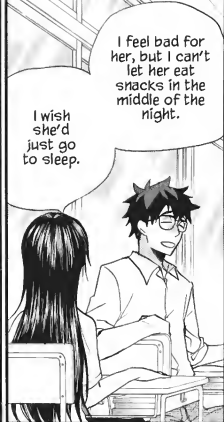




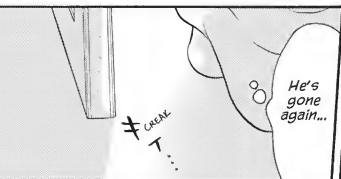
Sign: Math Final Study Group: Inuzuka













Only grownups can eat it, on especially busy days!

But this is bread porridge for grownups!

Yes.

Bread porr...

おとな
GROWNUP BREAD PORRIDGE!

が!!
!!

Yes...
I most certainly am.

...

S-Sure am!
Sure am!
I SURE AM!

I don't know
if you're
grown-up
enough for
this.



I'm 15 years old. Yeah.

Huh, you're right! You really do look older.
Maybe about 15?

I can wait.
I can be quiet...



30 g bacon



1/4 onion



1/2 slice of bread (from a six slice loaf)



...for ingredients.

120 cc-130 cc milk



Dash of salt

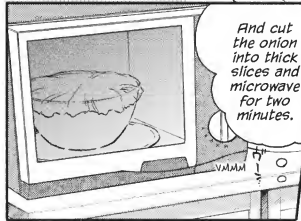


Some ground black pepper

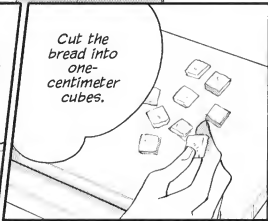
Hm... I guess this should do it...

Non-problem!

Just wait a minute, then.



And cut the onion into thick slices and microwave for two minutes.



Cut the bread into one-centimeter cubes.



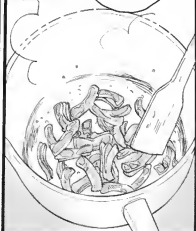
Add
the
milk.

Add the onions...

...add the
salt and
bread..



Once you've chopped up the bacon, you pour some oil—wait, no you don't.



GRIND

SHAKE

2

Add some
ground
black
pepper...

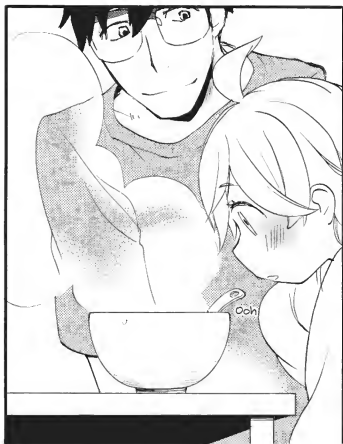
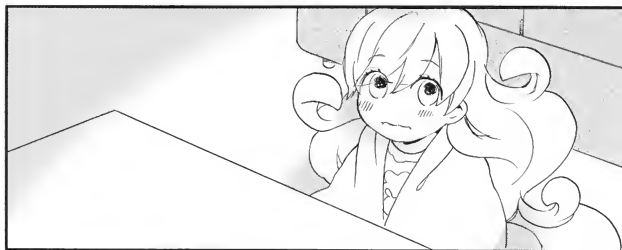
...and
it's
done!

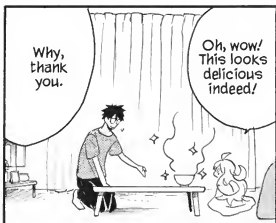


*All the
excess
mois-
ture's
gone.*

Simmer gently for two to three minutes.

SITZLE









How does it taste?



Right.

Okay, now eat up before it gets cold.



Yummy!



It really won't be too long...

Oh, this is good.



phew...

I'm so full...





Sorry,
sorry.

I just
happened
to see you
going down
into the
restaurant.

M...

Mom!

Oh,
my!

You're
back?!

YOU
SCARED
ME!

EEK!

I... I've
got a
test
coming
up!

You've got
a strong
stomach.

A
midnight
snack?

Want me
to make
some-
thing?



Okay,
just a
second.



The
sweet
kind...

I was
going
to make
bread
por-
ridge...

I...



You can
sit down
and wait.

And sweet
with
honey...

sweet
with
honey...



Ko-
tori...

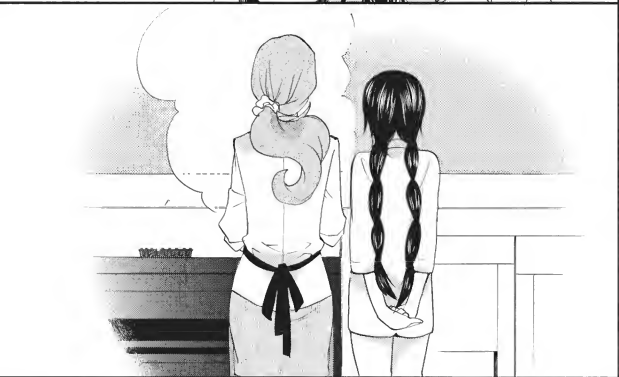
...you've
always loved
bread porridge
with black
soybeans and
roasted soy
flour.



I'll watch
you make
it.



No...



AND THEN...





Note: Wow! You worked really hard!



It's almost time...

...for summer vacation!

Just this once.



Wow. That must've taken forever.



Really, Inuzuka-sensei? You wrote a message for each student?



WARM BREAD PORRIDGE

☆ Ingredients ☆ Serves 1

1/2 slice of bread
(from a six-slice loaf)
cut into 1 cm cubes,
crusts on 20-30 cc milk



🍳 Bacon and Onion Bread Porridge

1/4 onion (or 1/2 if small) 30 g bacon

Dash of salt some ground black pepper

🍲 Black Soybean and Roasted Soybean Flour Bread Porridge

1/2 tsp sugar black soybeans
roasted soy flour maple syrup (to taste)

You can also use honey instead of maple syrup.

Steps

🍳 Bacon and Onion Bread Porridge

1. Cut onion into thick slices, cover loosely with plastic wrap, and microwave for 2 minutes.
2. Cut bacon into 1 cm wide pieces, cook in a pot without adding any oil. Once the color's changed and the bacon fat starts to run, add onions from Step 1.
3. Add the milk, and then the salt and bread once the mixture's about to boil. Simmer at low heat for 2-3 minutes. Once the excess moisture has evaporated and the pudding starts sticking to the pot, transfer to a plate. Add ground pepper, and it's done.

🍲 Black Soybean and Roasted Soybean Flour Bread Porridge

1. Put the milk in a small pot, add sugar, and cook over low heat. Just as it's about to boil, add the bread and simmer for 2-3 minutes, stirring so it doesn't burn.

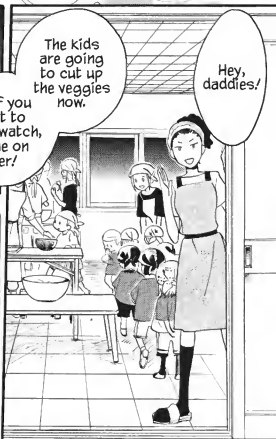
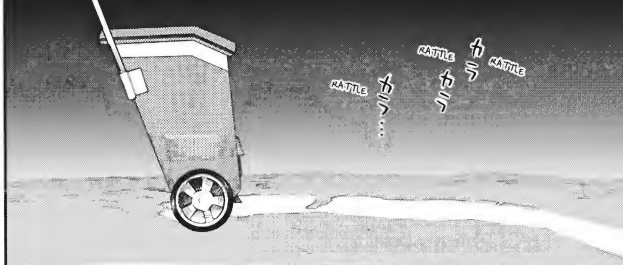


2. Once the excess moisture has evaporated and the pudding starts sticking to the pot, transfer to a plate.
3. Add black soybeans, roasted soybean flour, and maple syrup to taste, and it's done. ♡



Chapter 12 Our Homemade Curry





Okay!

For our special summer vacation sleepover, we're having curry for dinner!

Let's all work together to make it taste great!

Okay!

MURMUR
ざん

MURMUR
ざん

CHOP
...
CHOP

Hold the knife tight, Tsumugi-chan!

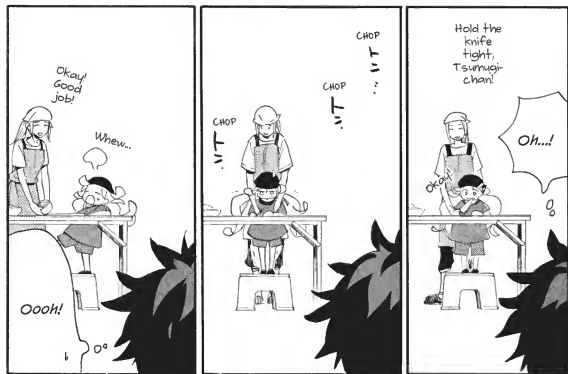
Oh...!

Okay! Good job!

Whew...

Oooh!

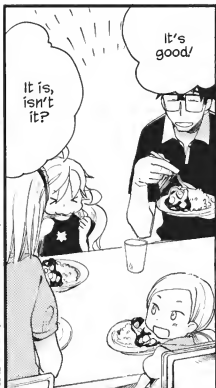
CHOP
...
CHOP





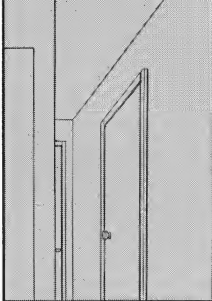
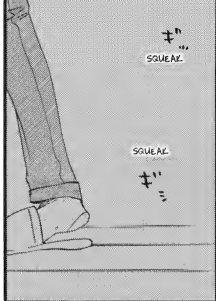
AND THEN...







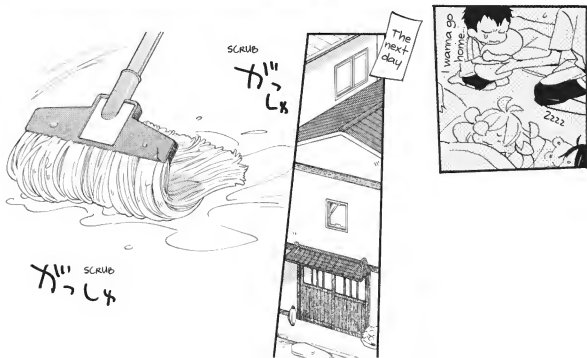






*See translator's note at the end of the volume.



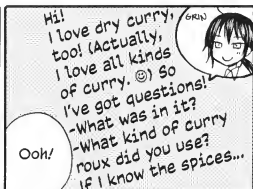


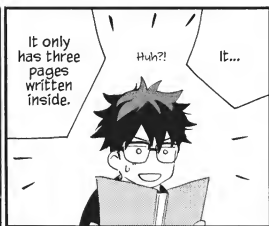
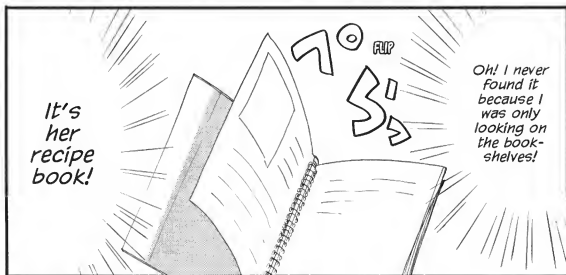
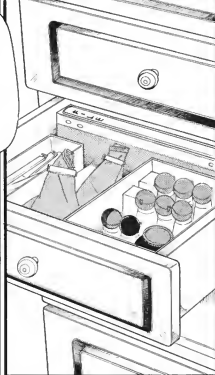


I mean, it's summer vacation and all...

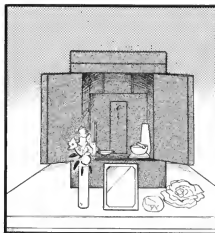


...BACK!









Mommy's
homemade curry
is sweet magic
curry!



Okay, I'll
just fax
this... No,
I should
make a
copy first.



Tomorrow
seems kind
of soon...

When
are we
gonna
eat it?



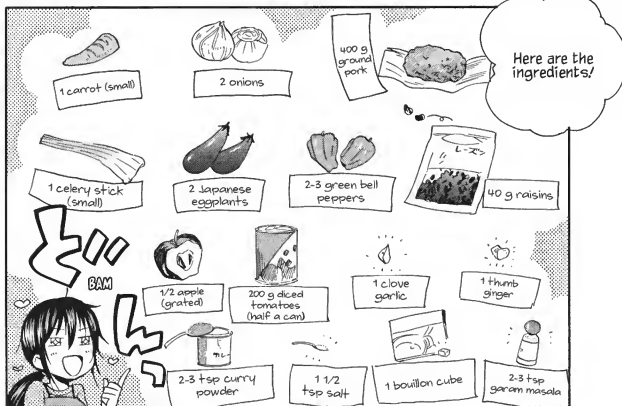


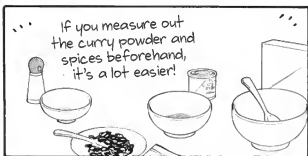
OKAY!

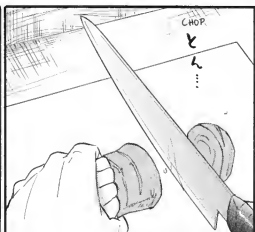
For
begin-
ners!

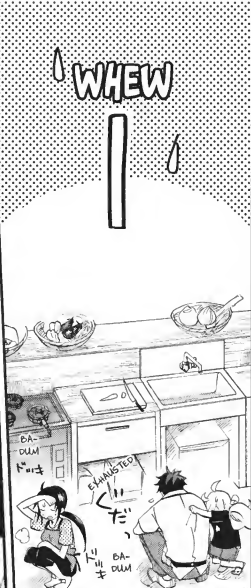
Because
we're
using the
Inuzuka
family
recipe
this
time...

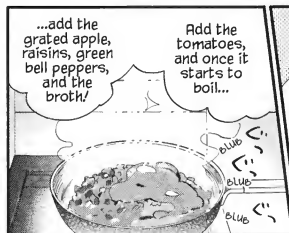
...Mom rewrote
it more simply,
but without
changing it!













I know it's delicious!

...I see.



...the magic turns any veggie into curry flavor!

With Sweet Homemade Curry...



...so let's scoop some out for Tsumugi-chan.

Okay.
It's been ten minutes now...

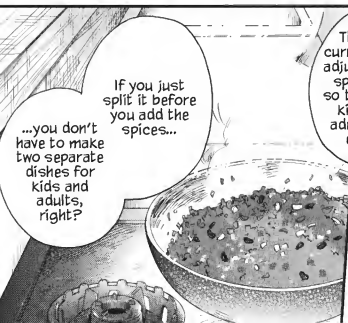


blue
blue



Okay, now cook over medium high heat for ten minutes to boil down the excess liquid!

Okay!



If you just split it before you add the spices...

...you don't have to make two separate dishes for kids and adults, right?



This dry curry can be adjusted for spiciness so that both kids and adults can eat it.

Before we put this in?

Garam Masala



She was
a good
mom,
wasn't
she?

...



And it feels like
you're eating the
same curry!



That's what
my mom
said.



Thank you.

...Yes, she
was.



We'll taste the adult version first, and if it doesn't have enough salt, we'll add some.

Right!

Okay, let's make the rest!



It smells really good.

Welcome to my mouth!

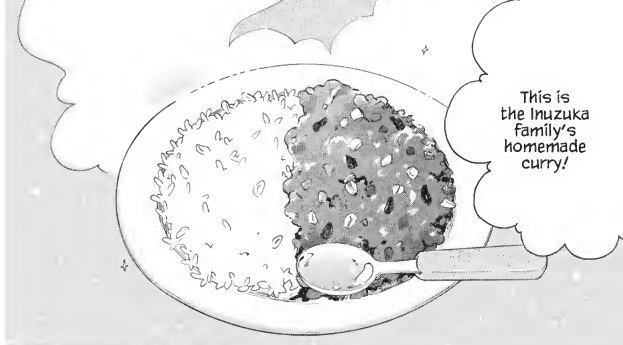
Okay!

...and make it as spicy as you like.

Add the garam masala right when you turn off the heat, and make it as spicy as you like...



It's done!



This is
the Inuzuka
family's
homemade
curry!



Let's
eat!

Let's
eat!



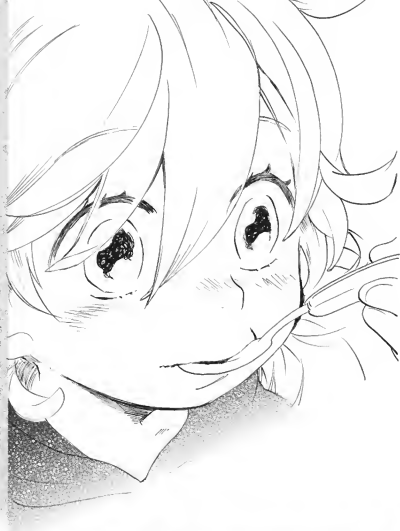
Wow! Wow!
That looks
so good!

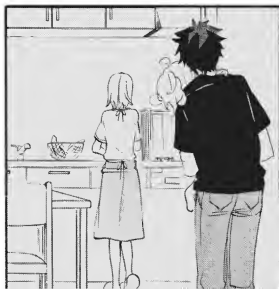
I made
the rice
a little
firmer
than
usual.
And I
added
some
brown
rice in,
too.



Omf!

Aah!



















HOMEMADE DRY CURRY

☆ Ingredients ☆ Serves 3-4

• 400 g ground pork

(A) 2 onions 1 carrot (small)
1 stick of celery (small) 2 Japanese eggplants
2-3 green bell peppers

(B) 1 thumb ginger 1 clove garlic

• 1 bouillon cube 2 Tbsp vegetable oil
2-3 tsp curry powder 1 1/2 tsp salt 200 g diced tomatoes (half
a can) 1/2 apple (grated) 40 g raisins 2-3 tsp garam masala

It has
lots of
veggies...



...in it!

Steps

1. Cut Group A ingredients into 5 mm cubes. Dissolve bouillon cube in 300 cc of boiling water to make broth. Mince Group B ingredients.
2. Heat the vegetable oil in a pot, then fry the garlic and ginger. Once it starts to smell good, add the onions and fry them. When they turn clear, add the carrot, celery, and eggplant in that order and continue to cook.
3. Add the ground pork to the pot, and once it's browned, add the curry powder and salt.
4. Add the diced tomatoes, and once the mixture starts to boil, add the grated apple, then the raisins, green bell pepper, and the broth from step 1. Cook over medium-high heat for just over 10 minutes to boil the curry down.
5. Take some curry out to serve to any children. Taste the rest, and if there's not enough salt, add to taste. Add in enough garam masala for your preferred level of spiciness.

★ POINT ★

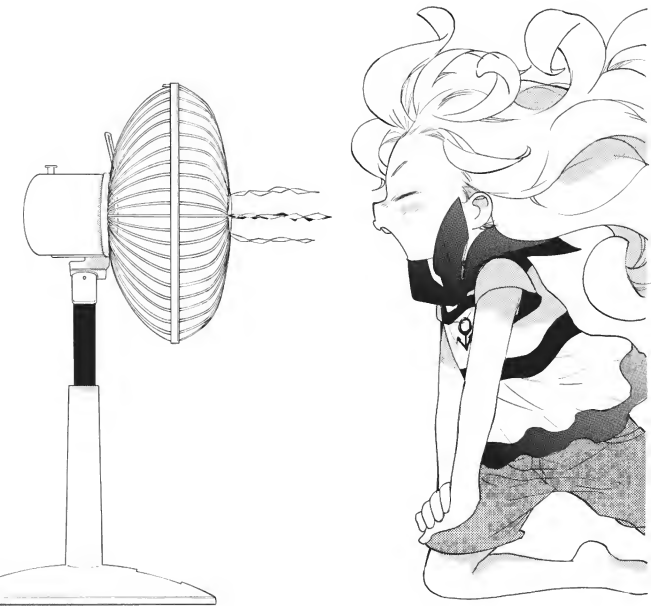


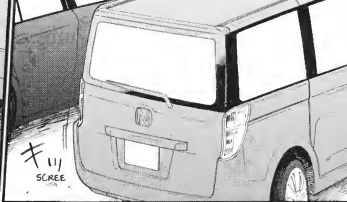
Once the liquid
has evaporated,
it's done!



Let's
have the
leftover
apple for
dessert!

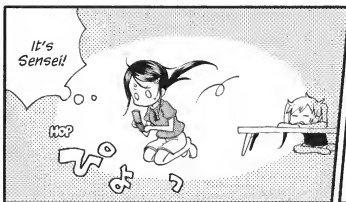


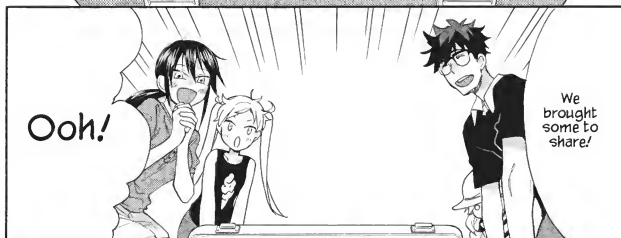












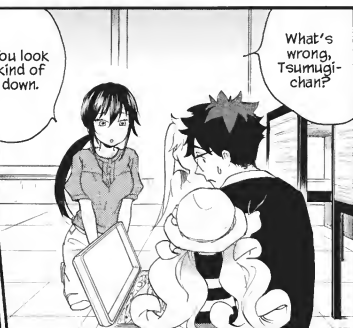
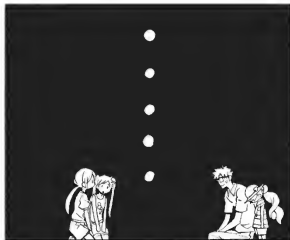


On the way
...we saw a family from our neighborhood fishing.



Right, Tsumugi?

They saw how fascinated Tsumugi was by the fish...
...so they gave us some.



No, no!
She's
fine!

It's too
hot! Let's
turn the air
conditioner
on!

Wh...
What's
wrong?
Did
something
happen?

Yeah
...

Huh?

It's just
that,
lately...

I see,
I see.

I'm
not.

I'm a
cat.

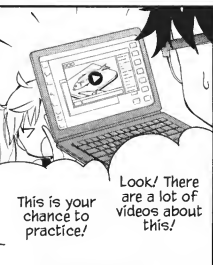
I'm
a cat,
so it's
okay.

...she's been
acting a
little spoiled.



*See translator's note at the end of the volume.









*See translator's note at the end of the volume.





*See translator's notes at the end of the volume.



This YGCAFEM
guy's videos
are good!

Checking
the video!

Nice, nice.

Here?

I think
this is
it...

Yes,
he said it
should slide
right in...

SLICE

So
we'll
start...

...by
cutting
this aji
into three
pieces!

First wash
with water,
and then
remove the
hard 'scutes'
from both
sides.

Make sure
to keep
everything
clean at all
times!

...and then
cut down
hard on each
side.

Insert
the knife
diagonal-
ly under-
neath the
side fin...

Keep the
knife
angled.

Remove
the
scales.

SPLATTER

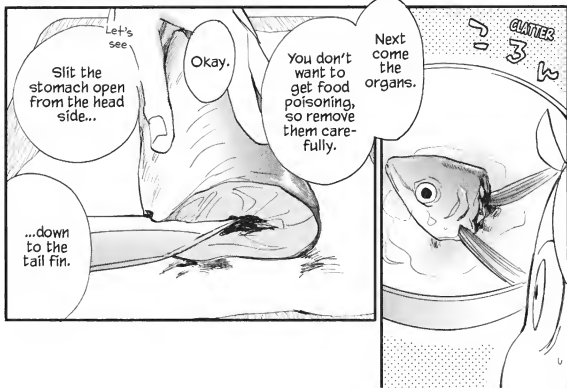
SPLATTER

...chops
off the
head!

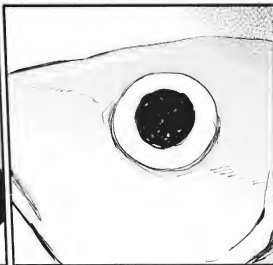
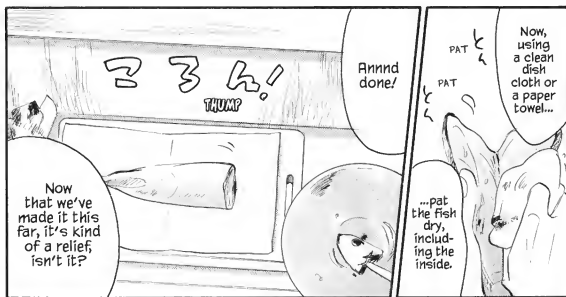
Which...



*See translator's note at the end of the volume.











Three pieces!

And we're done!

Cut horizontally to take out the ribs...

Get the pin bones out with fish bone tweezers...

Look, look! Isn't your daddy amazing?

He worked really hard!

Good work!

Wow! I'm beat.

That took about 20 minutes.

Yeah!









And it's amazing!

It's scary and it's interesting!



Huh?

You see?!

Hm?



Tsumugi...

When you were born...

...you were so tiny.



Yeah.

You're right.



It's okay!
They're all about that size!

...but Mommy smiled and said it would be okay.

Aaaahhh.

I was really worried about it...



...and you're
growing up
to be a big
girl.

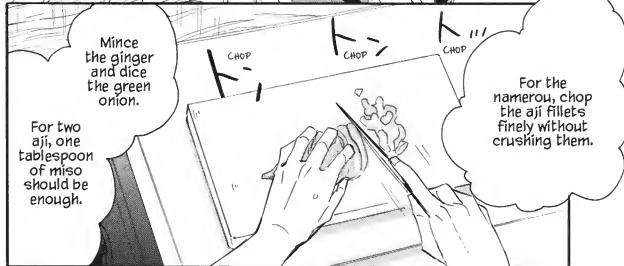
You're eating
all your fish,
meat, and
vegetables
now...

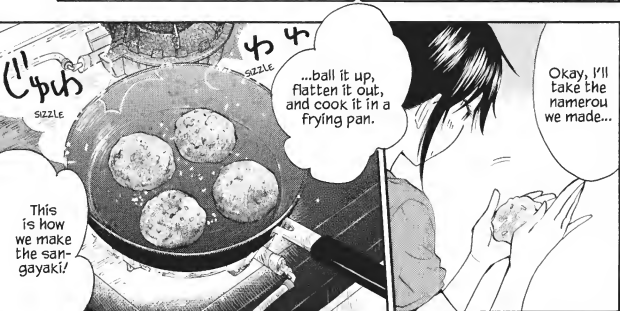


It really is
amazing!

Yeah!









Steaming
hot rice!



Miso
soup!



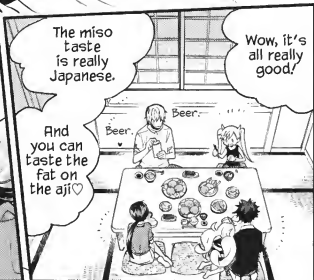
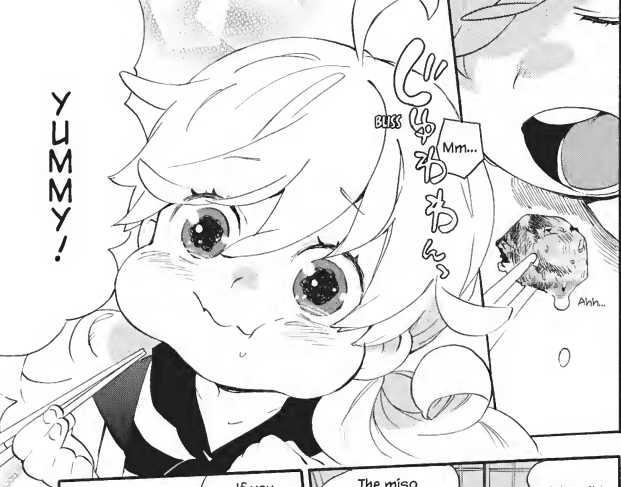
And Yagi-
chan's
fish bone
crackers!



Namerou and
sangayaki!



All
done!



The sea and the fish were all so interesting!

Today was amazing, wasn't it?

They sure were.

Yeah.

What about my mom's serving?

Huh?

You can if you want to. You can also put curry powder on them.

Can you put fish bone crackers?

You don't put salt...

Be careful and chew it up good.

The fish bone crackers are crunchy and yummy!

AJI!

Aji Namerou and Sangayaki

☆Ingredients☆ Serves 2

2 aji (200-250 g) 10 g ginger 3 green onions 1 Tbsp miso

Steps

1. Mince the ginger and finely dice the green onion.
2. Cut the ribs away from the fish you've cut into three pieces. Use your fingers to find any pin bones left and remove them with fish bone tweezers. Lift up the skin a little on the head side and then hold the fillet down to rip it off. Cut the fillet into thin slices.

See the next page.



3. Using quick horizontal strokes so that you don't crush the flesh chop into smaller pieces. Then add the ingredients from step 1 and the miso. Use your knife to chop and mix.

POINT

You can ball up the namerou and flatten it into thin patties. Fry both sides a bit in a little oil, and you'll have sangayaki!



SLURP

This manga doesn't have enough drinking in it.

You can use aji backbones to make fish bone crackers.

- Wash any blood off the bones and then pat dry. Coat in flour and knock off any excess. Deep fry at a low temperature (160°C) for around 10 minutes. Add salt or other seasonings, and they're done.

CHOMP
CHOMP



Curry powder works, too!
It has calcium.



Aji Leftovers Soup

☆Ingredients☆ Serves 4

Leftovers from 2 aji 4-5 cm daikon radish
1 10 cm square piece of konbu 3 Tbsp miso some mitsuba leaves

Steps

1. Remove the gills from the heads and split each one in two vertically. Carefully wash away the blood. Cut each backbone into three pieces and wash them. Chop off the tails. Cut the daikon radish into thin rectangles.
2. To get rid of the fish smell, pour boiling water over the leftovers from step 1. Transfer immediately to a bowl of cold water.
3. Put the konbu, daikon radish and leftovers in 1 liter of water and turn on heat. Once it starts to boil, skim the scum from the top. Simmer on low for 10 minutes. Once the daikon radish softens, turn off the heat and stir in the miso. Serve in bowls and garnish with mitsuba.

POINT

You can leave the leftovers in as an ingredient or take them out, as you like!

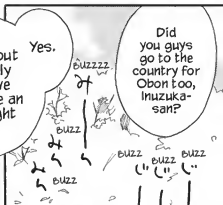
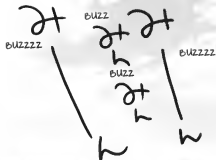


How to Fillet an Aji



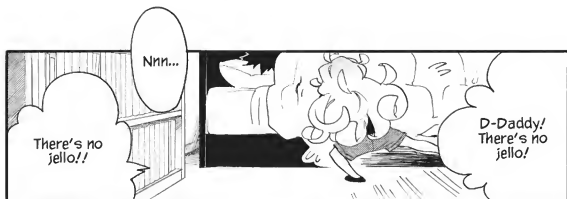
1 Cut into the stomach from the head end.	2 Cut diagonally... ...beneath each side fin and remove the head.	3 Take off the scales	4 Wash under water... From both sides of the fish ...and remove the scutes.
5 Insert the knife into the stomach... ...and cut along the backbone.	6 Wash with running water... ...and then pat dry, including the inside.	7 Scrape off the red meat around the backbone with the tip of your knife.	8 ...and slice down to the tail fin. Take out the organs.
9 And it's now two pieces!	10 Cut the parts in the middle... ...that are still connected.	11 Cut through the tail.	12 Now cut along the backbone... ...through the back.
13 It's done! Always keep your hands and tools clean!	14 Remove the skin starting from the top where it's connected. It's easier if you hold the fish down with a paper towel.	15 Scrape away the ribs... ...and take out any pin bones with fish bone tweezers.	16 Do the same for the other side... ...and you have three pieces!





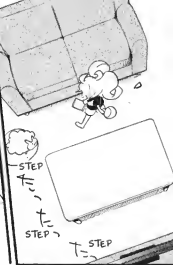


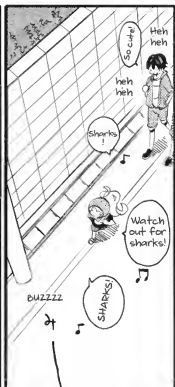
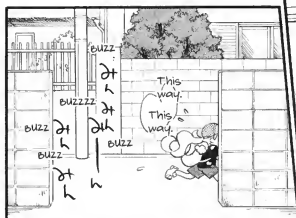
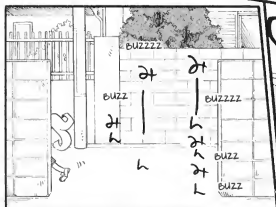


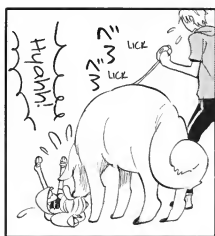
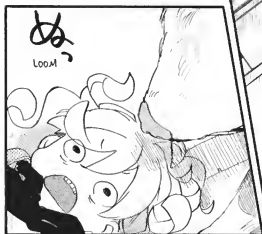
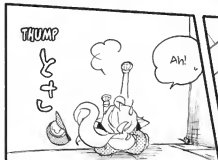
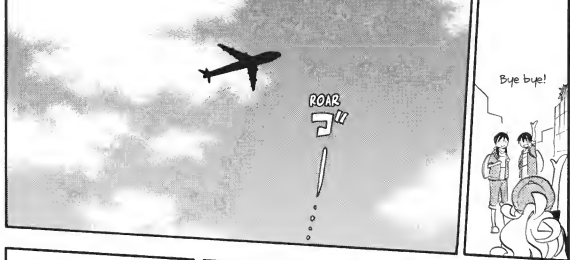


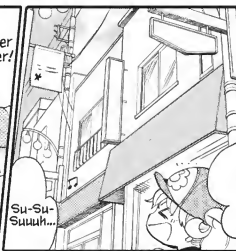
Book: Magi-Girl









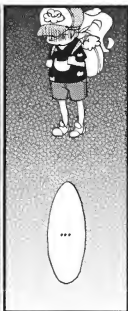




That
scared
me...



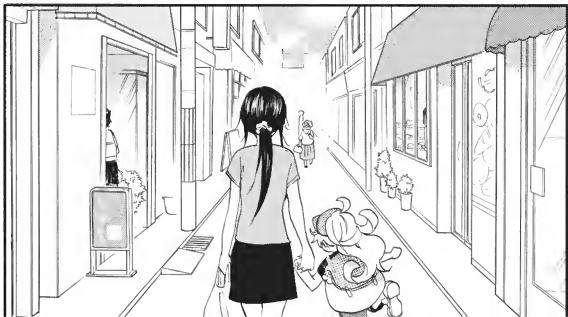
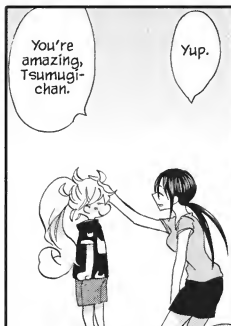
Signs: Bananas ¥77 per bunch, Tomatoes ¥88 each, Cabbage ¥168













When I'm
with you,
we go
at warp
speed!



Oooh!



I can
go any-
where!

I can!



Um,
this is
far as
I can
go.

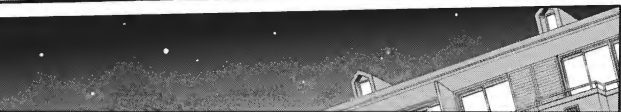
Can
you
go the
rest of
the way
your-
self?



Take
care...







Packages: Pocas Water, Mandarin Jell-E







Daddy's
just worried
about you,
honey.

...



So I'm
not
going to
get mad
at you.

It hurts
that you
broke
your
promise.

Doesn't
it?



...I know...

PAT ぽ

ん

PAT

ぽ

ん

ん



Yeah.

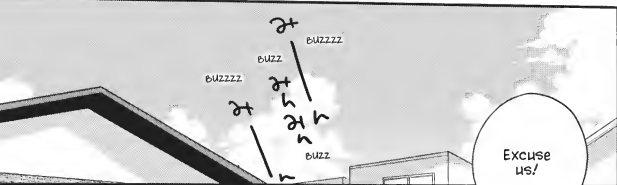
Uh-
huh.

It was
really
rough,
I bet.

You
did a
good
job.

Uh-
huh.





We'll be making hiyashi chuka!

Now selling hiyashi chuka

Ta-da!

OKAY!

Let's start by taking the chicken, which we've brought to room temperature...

Oh! Kotori-chan, wait!

And we'll make homemade sesame sauce!

SESAME Sauce!

2 Tbsp sugar

Add more if you like

5 Tbsp soy sauce

2 1/2 Tbsp vinegar

3 Tbsp white sesame paste

It's good with Chinese chili oil!

1 Tbsp ground sesame seeds

2 tsp sesame oil

3 Tbsp juice from steamed chicken

We'll use these ingredients (for three people).

Eggs (as many as you like)

1 chicken thigh (not quite 300 g)

1 Japanese leek (the green part)

3-4 thin slices of ginger

1/2 tsp salt

1 Tbsp sake

1/3 carrot

1 cucumber

150 g cabbage

3 packs of fresh Chinese noodles

25 g salted wakame

1 tomato

But we'll need you to keep an eye on things and taste test!

If you don't mind, please sit down.

I-Is that okay?

This is a thank you!

So you sit down!



Place the chicken on top with the skin facing up.

Slice the leek (green part) and ginger and arrange them on a plate.



Um, sprinkle the salt and sake on the chicken thigh.



I'll help, too!

Hey! What can I do?





Oh we don't need any eggs today.
Okay...





...what a
good job
you can do!

Show
me...

Yeah....!

Whew.

Torn
cabbage

Julienned
cucumbers

Stems

Julienned
carrots

Thinly sliced
tomatoes

Wakame
cut so it's
easier to
eat

Father and daughter
worked very hard.

ooh!

It's all
soft and
jiggly!

Okay!

The chicken
is all
steamed!

30
squish

Drain and save
the juice and
let the chicken
rest for ten
minutes. Then
place it in ice
water.

Combine
all the
sesame sauce
ingredients.

Then, once
the chicken
is chilled,
cut it into
pieces. Boil
the noodles.



The red and green and the white chicken and the green and the orange carrots...

I know a secret! If you put different colors next to each other it makes it look good!

...and the seaweed goes in the middle!

...and drain. Serve it up with the toppings, and we're done!

You can do it!

When the noodles are done, rinse them with cold water...

Eggs!
Eggs!

Hey! That's not fair! What are you doing? Hey!

What is it?

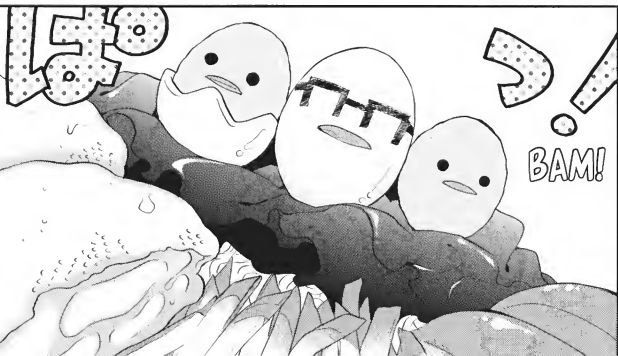
? ?

WHISPER WHISPER

Hm?

And then...

Oh!





It's sesame
hiyashi chuka
with me, you,
and Daddy!



...but we
used two
whole packs
of quail
eggs, and
these were
the only
ones that
came out
right.

I guess
people
make
these
pretty
often for
kyara-
ben*...

Tsumugi
wanted to
surprise
you, so we
brought
them
along.

z
u
BLUSH



When
did you
make
these?!

Quail
eggs?

What's
this?

Little
chickies!
We made
them at
home!

Oh,
that's
why you
said we
didn't
need
eggs!

"It should be something simple, shouldn't it?"



...

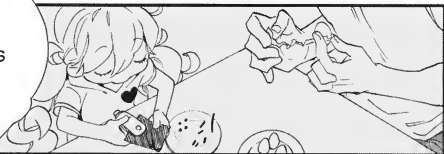
Amazing, huh?

The little black dots for the eyes are seaweed.

We made tiny carrot slices and poked them in!



It's all three of us together!

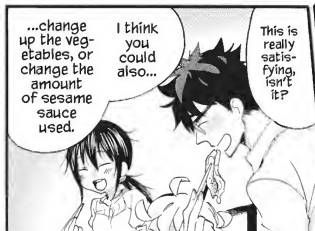


Th...

Thank you.









せっ!
THREE!



Chapter 14 - END





★ Ingredients ★ (Serves 3)

3 packs of fresh Chinese noodles
1/3 carrot
1 cucumber
25 g salted wakame (parboiled)

1 chicken thigh (slightly less than 300 g)
150 g cabbage (without the core)
Eggs (as many as you like)
1 tomato

◇ Seasoning ◇

6 tsp salt
1 Japanese leek (the green part)

1 Tbsp sake
4 pieces thinly sliced ginger

◇ Sesame seed sauce ◇

2 Tbsp sugar
3 Tbsp white sesame paste
2 tsp sesame oil

2 1/2 Tbsp vinegar
1 Tbsp ground sesame seeds
(Roughly) 3 Tbsp

5 Tbsp soy sauce

You can add Chinese chili oil too, if you want—it's really good

Steps

1. Sprinkle the chicken thigh with the sake and salt seasoning and let it sit for at least 20 minutes. Slice the green part of the Japanese leek on the diagonal. Get your steamer ready.
2. Arrange half of the onions from Step 1 plus 2 thin slices of ginger on a deep plate. Place the chicken skin side up on top, and then scatter the rest of the onion and ginger over that. Once the water in the steamer starts to boil, put the rack on the upper level, put the lid on, and steam on high heat for 20 minutes.
3. Julienne the carrot into thick matchsticks, then boil (starting from cold water). Once tender, transfer them to a bowl of cold water to soak. Tear the cabbage into pieces. Put them in a metal colander and steam over the pot of boiling water for 4 minutes. Once done, spread the cabbage out on a tray and let it cool.
4. Julienne the cucumber. Hard-boil and peel the eggs. Rehydrate the seaweed and rinse carefully. Cut the eggs and seaweed into easy-to-eat pieces. Cut the tomato into thin slices.
5. Once the ingredients in step 2 are done steaming, take out the bowl. Measure out the juice to use in the sesame sauce, and then let the chicken keep cooking in the remaining heat. Once 10 minutes have passed, put the chicken into a plastic bag and chill it in ice water.
6. Mix all the ingredients for the sesame seed sauce together. Once the ingredients from step 5 are cold, take out the chicken thigh and cut into bitesized pieces.
7. Boil the noodles. Arrange the noodles and other ingredients on a plate, and cover in sesame seed sauce.

† POINT †

it's a good idea to cover the underside of the lid with a cloth and let the steamer so that water doesn't drip out.

It's done!



And then,
for a little
while, it
was quiet.

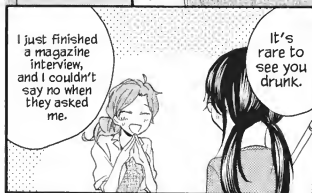






Are you open?

Hello!



I just finished a magazine interview, and I couldn't say no when they asked me.

It's rare to see you drunk.



School's started, and you're still helping around the store!

You're such a good girl. I'm sorry I took on so much work.

Awww!

I've already cleaned up. Let's go upstairs, okay?



You scared me! Have you been drinking?

Mom!

Just a little.



...I'll be opening the restaurant again.

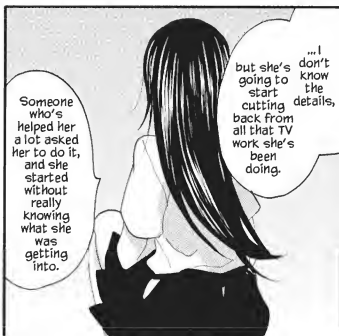
...no, this month...

I've been working really hard, and starting this week...

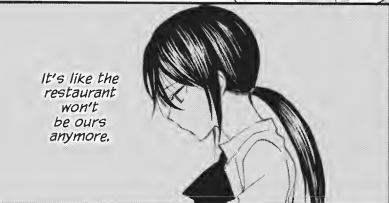
It's fine. I don't...



Huh?



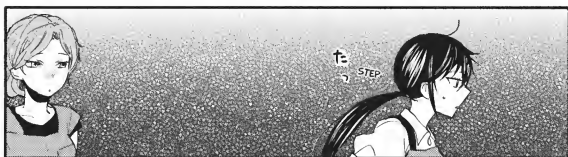
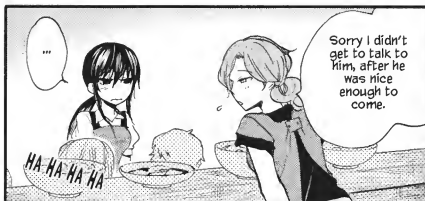














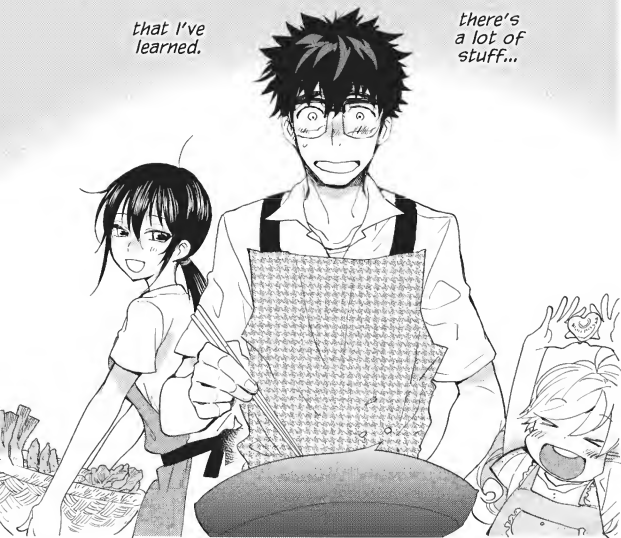






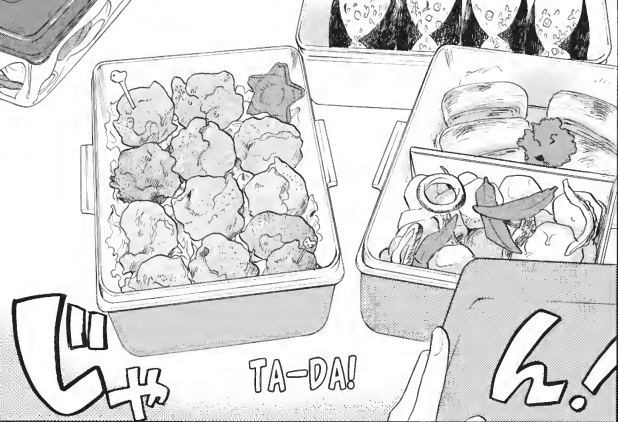
that I've
learned.

there's
a lot of
stuff...



Hello!









It's all
stuff
we made
here!

This...
And
this...



It
tastes
like what
I taught
Kotori.

It
makes
me
blush.

Hm...

H-How
is it?

BA-DUM
BA-DUM



When
you...

showed
me your
resta-
rant
yester-
day...



I'm
gonna
have
fried
chick-
en!

I'm
so
glad!

It's
good.

A lot of
customers
look forward
to coming
here.



I felt like I
understood
why this place
means so
much to
Iida-san.



I heard
you'll be
opening
up again.

Sensei,
I...



I'm embar-
rased that
I was taking
advantage
of your
generosity
in such an
important
place.



but after
what I've
learned
here...

I still
have a
ways to
go...

cooking
is finally
starting
to be fun.





It's
thanks to
both of
you.

Thank
you for
everything
you've done
for us.





So it seems like maybe...











I'm really happy!

I'm glad...

you're opening the restaurant again.



can we keep cooking here together?

But sometimes...

even if it's just on a day when we're closed...



Mom...



...and
I'll be
sure to
be with
them at
all times,
so...

Yes.
We'll use
a place
that's
meant
for
that...



a proper
public
kitchen
somewhere.

We can
find...



Um...



keep
playing and
cooking
together?

Would you
please let
them





Go ahead.
Go ahead.



Huh?



Sure.

I'm causing problems for a student's parent...

Well, I guess I always was.



Remember how you cleaned the oven for me?

That was a big help, too.

If you use this one, I won't have to worry when I'm away.

But there's no need to find another place.

As long as you keep an eye on the open flames.



Oh, didn't I tell you? That's how I adjusted my schedule.

That's true. But for now, I'm just planning on opening it on week-ends.



You're opening the restaurant again, right?

That means we can't use it like we have been, can we?

W...
Wait, Mom.

So you're free to use this place on weekdays and holidays like you have been.

I've moved all my recordings and interviews from now on to weekdays



It was that much fun cooking with them, then?

Oh, my

Hee~



I was so sure we were going to have to stop...

Oh!

Then you should've said something!



Th...



I was saying you can keep using the kitchen with Kotori, like you have been.

What happened?

What? What?



HOORAY!



Make
sure you
leave
some
food for
me!

But,
in ex-
change!

Since it's
been just
the two of
us, a lot of
people
have helped
me, too.

...

YAY!

I'm gonna
help lots
and lots!

Okay!

Thank you
very much!

SMILE



Oh! But if there is ever a problem, please let me know.

Of course.



Tsumugi's
favorite!

TAMAGOYAKI

FOR BOXED LUNCHES



☆ Ingredients ☆ (Serves 2)

3 eggs
1 tsp light soy sauce

50 cc dashi
Pinch of salt

Make the dashi from
katsubushi and kombu
1 1/2 Tbsp sugar
Some vegetable oil



If you add the sugar all at once,
it's easy to burn, so it's okay to
start with just a little.



Steps

- 1 Dissolve the sugar in the dashi while the latter is still warm. Add the soy sauce and salt.
- 2 Crack the eggs into a bowl and stir gently with cooking chopsticks without letting them foam. Add the ingredients from step 1 and stir again.

★POINT★

Beat in a straight line back and forth without lifting the tips of the chopsticks from the bottom of the bowl. When you're done, the egg white should still be visible. Take care not to mix too much.



- 3 Heat a tamagoyaki pan on medium heat. Dip a folded paper towel in the vegetable oil and use this to mop the pan. Pour 1/4 of the egg mixture from step 2 into the pan and allow it to spread out.
- 4 Cook while poking the parts that bulge up with your cooking chopsticks. Once the surface of the egg sheet is no longer runny, roll it up from the rear to the front before it sets completely, using the chopsticks. Once you're done, move the egg to the back.

★POINT★

The eggs will turn out fluffier if cooked over high heat. Control the temperature by moving the tamagoyaki pan up and down. If it looks like it's about to burn, take it away from the fire, okay?



Let's
both
do our
best!

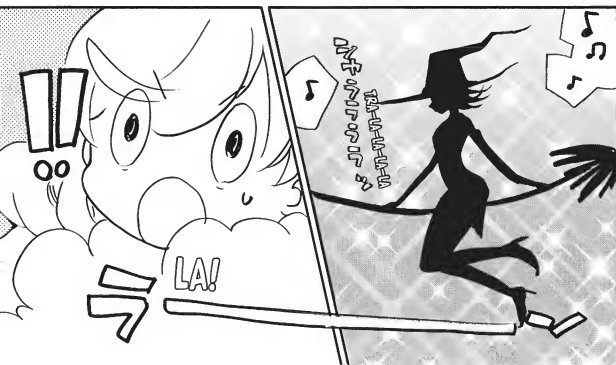
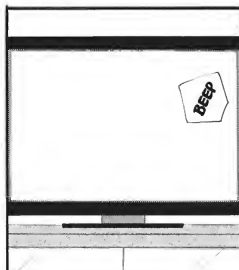


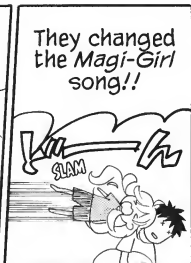
I recommend using a spatula to roll up
the eggs until you're used to doing it.
While you're still learning, don't worry
about the shape, and just focus on
your rolling technique!

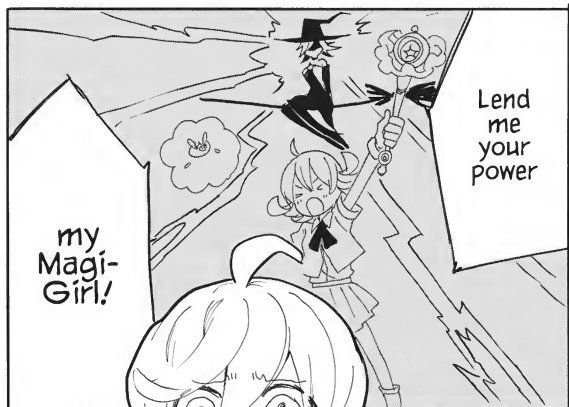
- 5 Wipe the open pan surface with the oiled paper towel. Pour the same amount of egg mixture as before into the pan and allow it to spread. Lift up the already-wrapped egg at the back and allow the liquid to spread under it, as well.
- 6 Repeat steps 4 and 5 four times total. When you're done, place the egg mass on a makisu and shape it.
- 7 Leave it alone for a while to let it solidify, then take it out of the makisu and slice as preferred. It's done!
(Makisu = Sushi rolling sheet)

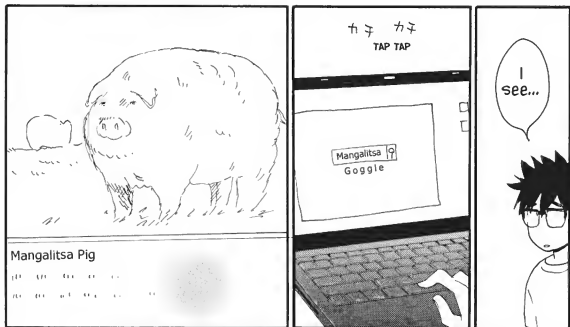
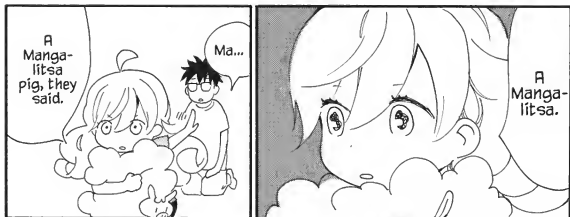


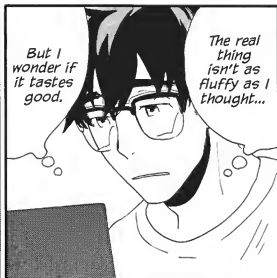
Just another Sunday at the Inuzuka Household











Afterword



Note: Umeboshi = Japanese pickled plums.

See you next time!
Gido Amagakure

Thank you!
KOZ-tan GON-chan Tsuru-SAN W-Yama-san MChan
Dad Mom

& everybody who helped!

Translation Notes

Oguwari, page 45: Shochu mixed with hot water

Buri-daikon, page 48: Yellowtail fish simmered with daikon radish

Aji, page 80: Japanese horse mackerel

Tataki, page 83: Can refer to two traditional methods of cutting and seasoning fish. Sometimes the fish is seared first, then sliced and marinated with ginger paste. Otherwise it may be chopped and mixed with garlic, ginger, and other seasonings.

Namerou, page 84: Raw fish minced and mixed with seasonings to make a paste.

Sangayaki, page 84: Namerou that is shaped into a patty and fried.

Deba knife, page 86: A Japanese carving knife used for filleting fish

Kyaraben, page 132: Boxed lunches (bento) where the food is shaped into animals or anime/manga characters.

Another
fight
with
Daddy?



A
problem
between
Tsumugi
and her
friends!



at
"that"
age?



Is
Tsumugi
finally



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